

AMENDED CLAIM SET:

1. (currently amended) An oil-in-water emulsion composition comprising
a fat or oil composition comprising
a polyvalent unsaturated fatty acid component which is a fat or an oil
obtained from a fish and
sucrose acetate isobutyrate,

wherein the amount of the sucrose acetate isobutyrate is from 25 to
300 parts by weight, based on 100 parts by weight of the polyvalent unsaturated
fatty acid component and

a polyglycerol fatty acid ester selected from the group consisting of
pentaglycerol trimyristate, pentaglycerol dimyristate, pentaglycerol dioleate,
hexaglycerol trimyristate, hexaglycerol tripalmitate, hexaglycerol tristearate, and
hexaglycerol trioleate.

2. (previously presented) The oil-in-water emulsion composition according
to claim 1, wherein the polyvalent unsaturated fatty acid component is at least one
member selected from the group consisting of polyvalent unsaturated fatty acids,
salts of polyvalent unsaturated fatty acids and polyvalent unsaturated fatty acid
esters.

3. (previously presented) The oil-in-water emulsion composition according
to claim 2, wherein the polyvalent unsaturated fatty acid is at least one member
selected from the group consisting of docosahexaenoic acid, docosapentaenoic
acid, eicosapentaenoic acid and arachidonic acid.

4. (previously presented) A foodstuff comprising the oil-in-water emulsion
composition as defined in any one of claims 1 to 3.

5. – 10. (cancelled).